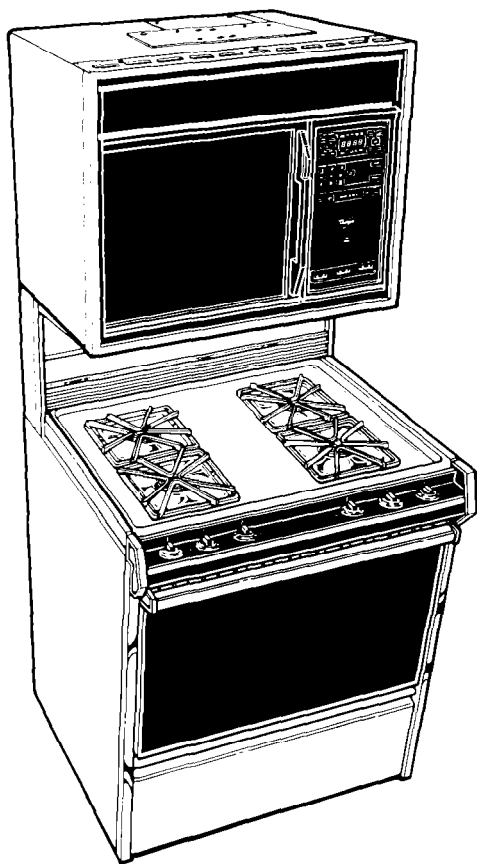


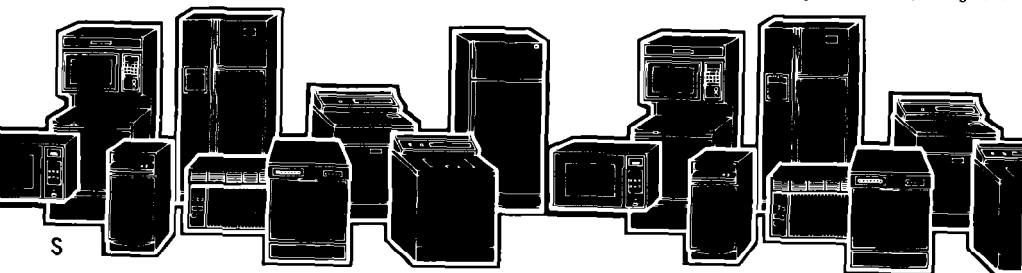
use & care guide



GAS COOKTOP AND LOWER OVEN

Model SM988PES

rowave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic Washers, Clothes Dryers, Freezers, Refrigerator-f



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*Tmk.

Before you use your range

Read and carefully follow the "INSTALLATION INSTRUCTIONS" packed with your range.

Read this "Use & Care Guide" and your "Cooking Guide" carefully for important use and safety information. Store these with the Upper Microwave Oven literature in the Range Literature Pac for future use.

• FOR YOUR SAFETY •
TO PREVENT FIRE AND EXPLOSION, DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

• FOR YOUR SAFETY •
IF YOU SMELL GAS:
1. OPEN WINDOWS.
2. DON'T TOUCH ELECTRICAL SWITCHES.
3. EXTINGUISH ANY OPEN FLAMES.
4. IMMEDIATELY CALL YOUR GAS SUPPLIER.

• FOR YOUR SAFETY •
DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.

You are personally responsible for:

- Reading and following all safety precautions in this Use & Care Guide and the Cooking Guide.
- Having your range installed by a qualified installer.
- Installing the range where it is protected from the elements, and on a level floor strong enough to hold its weight.
- Having your range properly connected to electrical supply and grounded. (See "Installation Instructions.")
- Having your range properly connected to the proper gas supply and checked for leaks. (See "Installation Instructions.")
- Making sure the range is not used by children or anyone unable to operate it properly.
- Properly maintaining your range.
- Using the range only for jobs expected of a home range.

See your "Cooking Guide" and "Upper Microwave Oven Use & Care Guide" for additional safety and use information.

IMPORTANT SAFETY INSTRUCTIONS



WARNING – When using your cooktop or lower oven, follow basic precautions, including the following:

- 1. DO NOT** allow children to use or play with any part of the range, or leave them unattended near it. They could be burned or injured.
- 2. DO NOT** store things children might want above the range. Children could be burned or injured while climbing on it.
- 3. DO NOT** allow anyone to touch a hot surface burner, oven burner or areas around them. They could be hot enough to burn severely.
- 4. KEEP** children away from the range when it is on. The cooktop, oven walls, racks and door can be hot enough to cause burns.
- 5. DO NOT** use a range to heat a room. Persons in the room could be burned or injured, or a fire could start.
- 6. KEEP** pan handles turned in, but not over another surface burner to prevent burns, injury and to help prevent the utensil from being pushed off the cooktop.
- 7. DO NOT** use water on grease fires. The fire will spread. Cover fire with large lid or smother with baking soda or salt.
- 8. DO NOT** wear loose or hanging garments when using the range. They could ignite if they touch a hot burner or surrounding area and you could be burned.
- 9. DO NOT** heat unopened containers. They could explode. The hot contents could burn and container particles could cause injury.
- 10.** When adding or removing food, **MAKE SURE** to open the oven door all the way to prevent burns.

continued on next page

- 11. DO NOT** use a wet pot holder. Steam burns can result. **DO NOT** use a towel or bulky cloth as a pot holder. They could catch fire and burn you.
- 12. MAKE SURE** the utensils you use are large enough to contain food and avoid boil overs and spillovers. This will help prevent hazardous build-ups of food. Heavy splatterings or spillovers left on a range can ignite and burn you. Pan size is especially important in deep fat frying.
- 13. DO NOT** leave surface burners on high heat settings. Boil overs and greasy spillovers could cause steam, smoke and could ignite and burn you.
- 14. GREASE** is flammable and should be handled carefully. Let fat cool before attempting to handle it. **Do not allow grease to collect around range or in vents.** Wipe spillovers immediately.
- 15. NEVER** use a match or other flame to look for a gas leak. Explosion and injury could result.
- 16. DO NOT** repair or replace any parts unless specifically recommended in this manual. All other servicing should be referred to a qualified service technician.
- 17.** Because of the automatic exhaust fan system, the following cautions must be observed:
 - a. Do not leave the area when using your cooktop at a high setting. Accidental fires from boilovers or spattering on the surface burners could spread, especially if the exhaust fan is operating.
 - b. Do not operate the exhaust vent system without the filters in place. Grease could accumulate in the venting system and cause a fire hazard.
 - c. Do not allow grease and soil to build up in the grease filters. Exhaust fan efficiency will decrease and fire may result. Clean often following the filter cleaning instructions on page 22.
 - d. Do not "flame" foods when operating the exhaust fan. The fan, if operating, may spread the flame and cause personal injury or property damage.

• FOR YOUR SAFETY •

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THEY COULD IGNITE CAUSING EXPLOSION AND/OR FIRE.

- SAVE THESE INSTRUCTIONS -

Copy your Model and Serial Numbers here...

If you need service, or call with a question, have this information ready:

1. Complete Model and Serial Numbers (from the plate located on the front frame of the upper microwave oven).

2. Purchase date from sales slip.

Copy this information in these spaces. Keep this book and your sales slip together in the Literature Pac.

Model Number _____

Serial Number _____

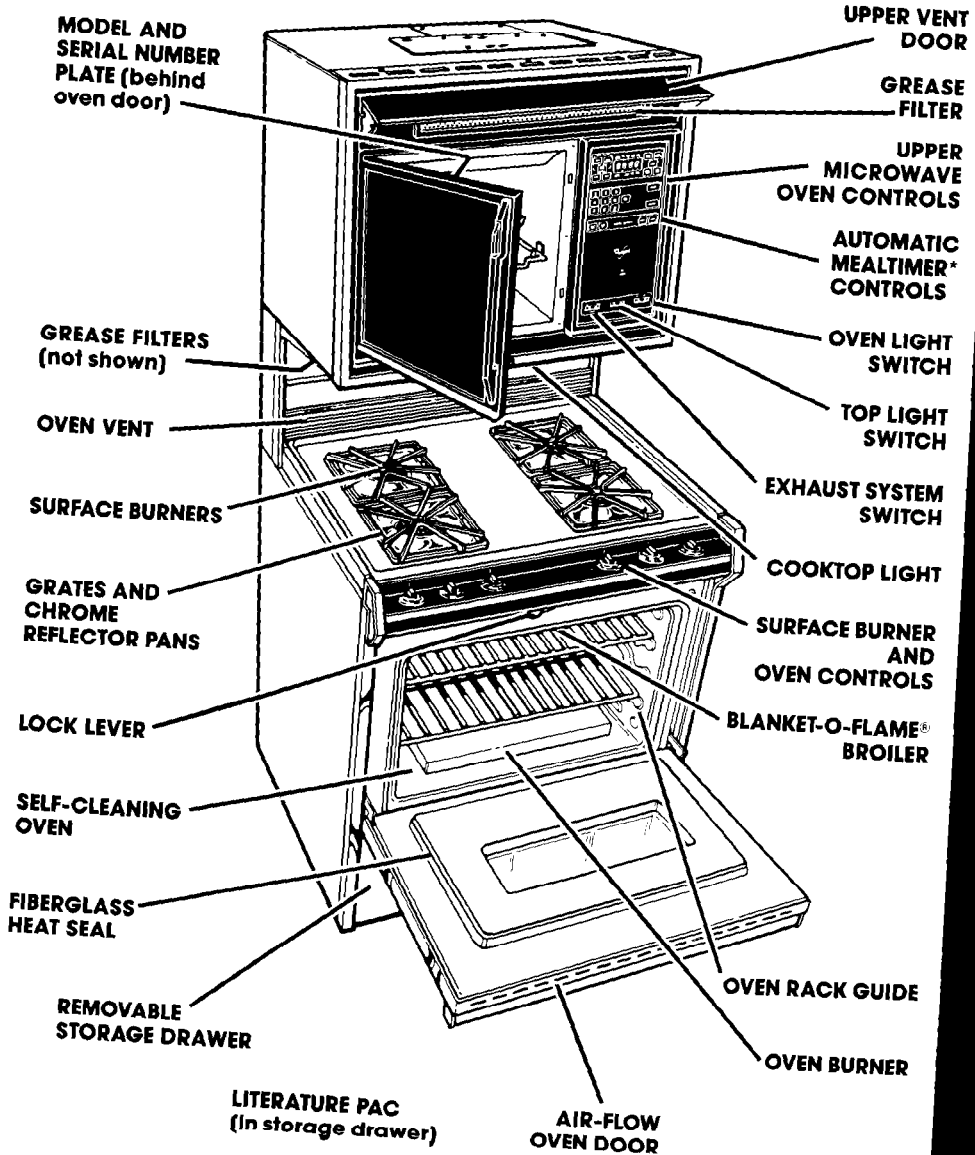
Purchase Date _____

Service Company Phone Number _____

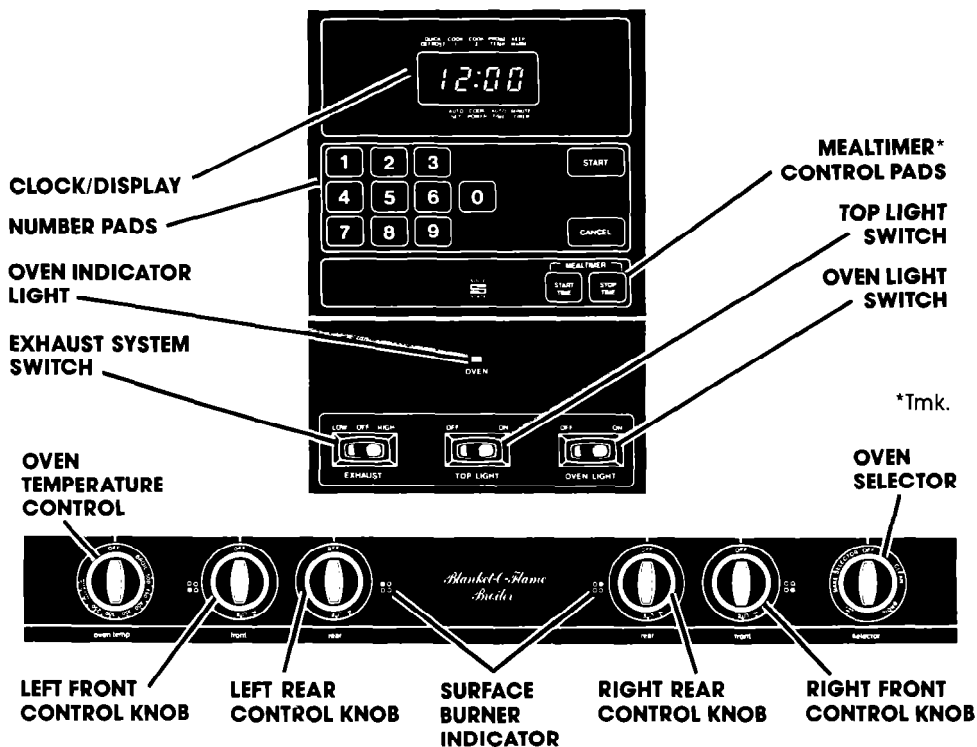
Please complete and mail the Owner Registration Card furnished with this product.

Parts and features

**Model SM988PES
COOKTOP AND LOWER OVEN**



Using your range

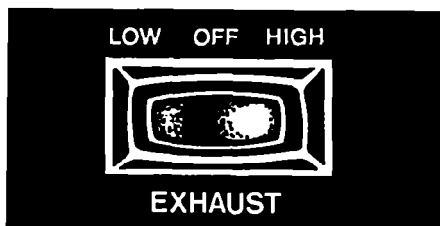


Dual-Level Exhaust Vent System

Your Range/Microwave Combination has a dual-level exhaust vent system for removal of steam, grease and cooking odors. You may use the lower vent alone or add the top vent for maximum venting.

The lower vents are located above the cooktop (underneath the microwave oven). The top vent is located above the microwave oven (behind the upper vent door).

To use only the lower vent:



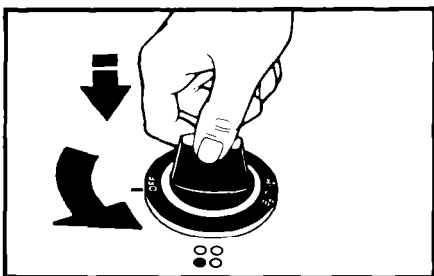
- Push the Exhaust switch down to the right for HIGH fan speed.
- Push the switch down to the left for LOW fan speed.
- Center the switch to turn the vent system OFF.

To use both vents:

- Raise the vent door above the microwave oven.
- Turn on desired fan speed by following directions at left

NOTE: If the temperature gets too hot around the microwave oven when it is in use, the exhaust fan will automatically turn on, or change to the **HIGH** setting. If this occurs it cannot be turned off with the **EXHAUST** switch. It will stay on until the area cools down or until the microwave oven shuts off. This protects the oven.

Using the Surface Burners



Control knobs must be pushed in, then turned to the LITE position. The clicking sound is the ignition sparking.

To stop the clicking sound after the burner lights, turn the control knob back to a desired setting. The control knob has stops for HI, MED and LOW, however it can be set anywhere between HI and OFF. **Do not cook with the control in the LITE position.**

Surface Burner Indicators

The solid dot in the surface burner indicator shows which surface burner is turned on by that knob.



WARNING: If the flame should go out while cooking, or if there is a strong odor, turn the burners OFF. Wait five minutes for the gas odor to disappear, before relighting burner. If gas odor is still present, see safety note on page 2.

In Case of a Prolonged Power Failure

Surface burners can be manually lighted. Hold a lighted match near a burner and turn the control to the HI position. After the burner lights, turn the control to the desired setting.



WARNING: Burner flame should not extend beyond the edge of the cooking utensil. The flame can burn you and cause poor cooking results.

See the "Cooking Guide" for important utensil information. Until you get used to the settings, use the following as a guide.

Use LITE to light the burner. After the burner lights, turn control back to a desired setting to stop the clicking of the ignition. **Do not cook with the control in the LITE position.**

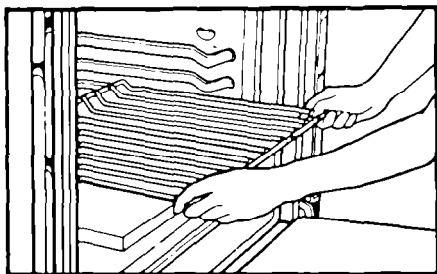
Use a high setting to start cooking or to bring liquids to a boil.

Use a medium setting to start cooking or to fry chicken or pancakes; for gravy, puddings and icing or to cook large amounts of vegetables.

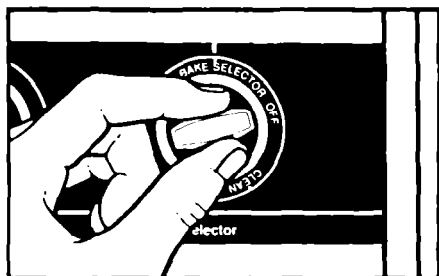
Use a low setting to keep foods warm until ready to serve.

Using the Lower Oven

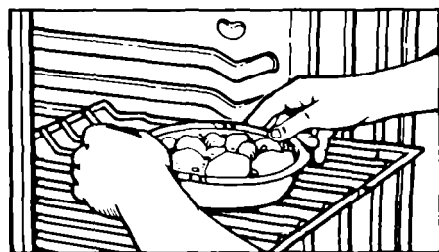
Baking or Roasting



1. Position the racks properly **before** turning on the oven. **To change rack position**, pull rack out to stop, raise front edge and lift out.

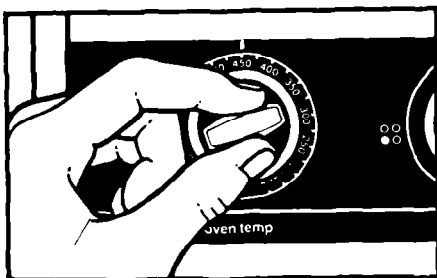


2. Set the Oven Selector on BAKE.

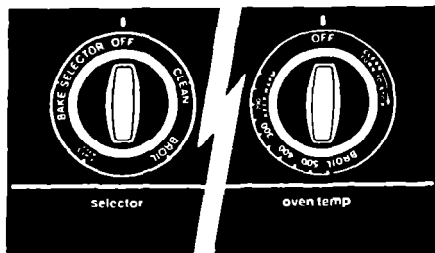


4. Preheat the oven. The oven is preheated when the Oven Indicator Light first goes off.
NOTE: Oven racks, walls and door will be hot. Do not place food directly on oven bottom.

The rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the "Cooking Guide."



3. Set the Oven Temperature Control to the baking temperature you want. The oven burner will automatically light in 50-60 seconds.

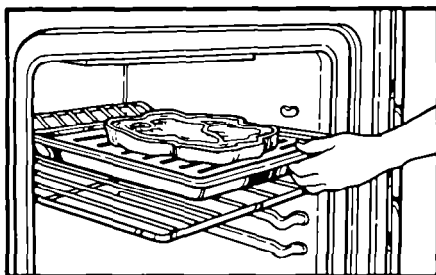
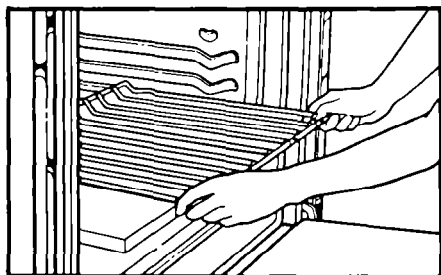


5. During baking, the oven burner will turn on and off to maintain the temperature setting. The Oven Indicator Light will turn on and off with the burner.

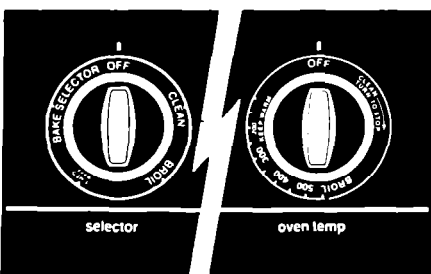
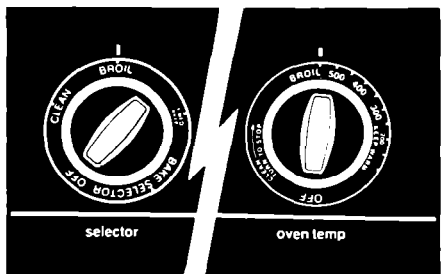
When baking is done, turn **both** the Oven Selector and the Oven Temperature Control to OFF.

Broiling

The Blanket-O-Flame® Broiler uses infra-red rays to cook the food. Infra-red rays create fast, searing heat and consume most smoke and spatters. **Always broil with the oven door closed.**



1. Position the rack **before** turning the oven on. See rack placement chart and broiling chart in the "Cooking Guide" for recommended rack positions.
2. Put the broiler pan and food on the rack and completely close the oven door. **DO NOT PREHEAT THE BROILER BEFORE USING.**



3. Set the Oven Selector and the Oven Temperature Control to BROIL. The broiler will automatically light in 50-60 seconds.
4. When broiling is done, turn **both** the Oven Selector and the Oven Temperature Control to OFF.

DO NOT PREHEAT THE BROILER BEFORE USING. CLOSE THE OVEN DOOR DURING BROILING.

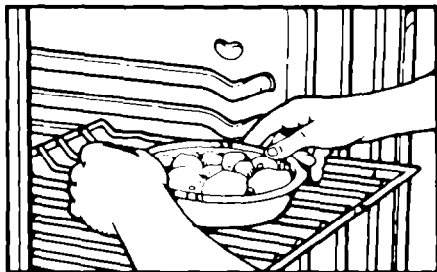
Using the Automatic MEALTIMER* Control

The automatic MEALTIMER* Control will turn the **lower oven** on and off at times you set...even when you are not around.

Automatic baking is ideal for foods which do not require a preheated oven such as meats and casseroles. **Do not use the automatic cycle for cakes, cookies, or other recipes that require preheating the oven before baking...under-cooking will result.**

*Tmk.

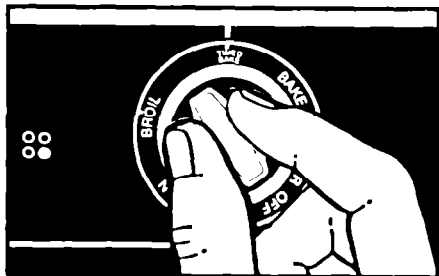
To start and stop baking automatically:



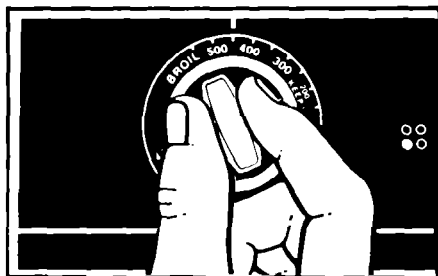
1. Position the oven rack(s) properly, and place the food in the oven.



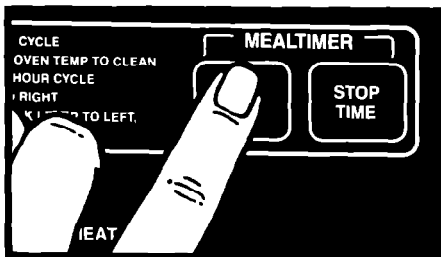
2. Make sure the clock on the microwave oven display is set to the correct time of day. (See "Upper Microwave Oven Use & Care Guide" for instructions.)



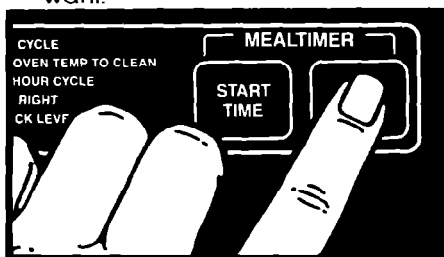
3. Set the Oven Selector to TIMED BAKE.



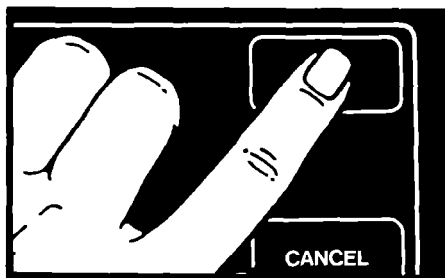
4. Set the Oven Temperature Control to the baking temperature you want.



5. Touch the START TIME Pad. Then touch the number pads for the time you want cooking to start. Example: Touch "3," "3," "0" for baking to start at 3:30. (Option: Skip this step if you want to start baking immediately.)



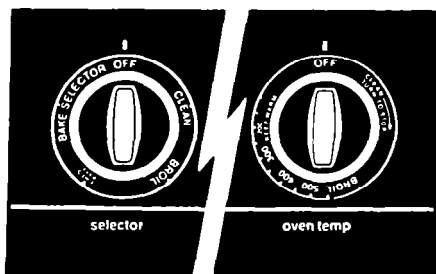
6. Touch the STOP TIME Pad. Then touch the number pads for the time you want cooking to stop. Example: Touch "4," "3," "0" for baking to stop at 4:30.



7. Touch START. The oven will now start and stop automatically.

To cancel MEALTIMER* :

1. Touch STOP TIME. Then touch CANCEL.
2. Turn the Oven Selector and the Oven Temperature Control to OFF.



8. After baking is done be sure to turn both the Oven Selector and the Oven Temperature Control to OFF.



WARNING: To avoid sickness and food waste.

- Use foods that will not go bad or spoil while waiting for cooking to start.
- Avoid using dishes with milk or eggs, cream soups, cooked meats or fish, or any item with baking powder or yeast.
- Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. **MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**

*Tmk.

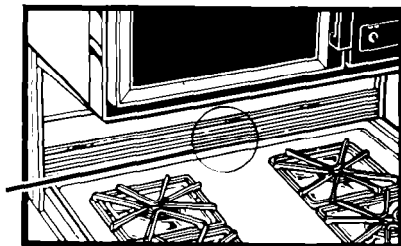
Using the Minute Timer

The Minute Timer on the Upper Microwave Oven control panel can be used for any timed cooking. **To use the Minute Timer**, follow the instructions found in your "Upper Microwave Oven Use & Care Guide."

The Oven Vent

Hot air and moisture escape from the oven through a vent just under the cooktop light. **Do not block vent.** Poor baking will result.

OVEN VENT

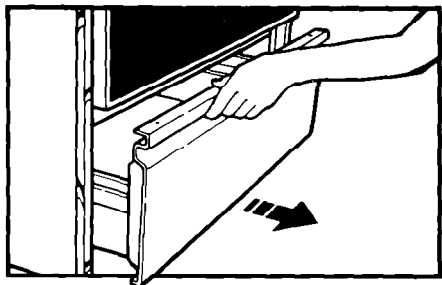


The Storage Drawer

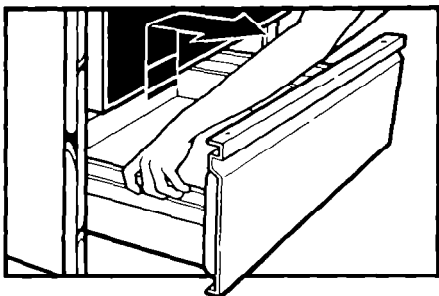
The storage drawer is for storing pots and pans and the Literature Pac provided with your appliance.

Use care when handling the drawer. The edges could be sharp.

Removing the storage drawer

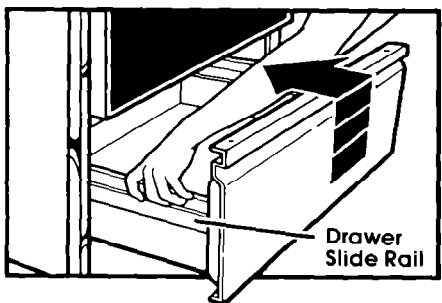


1. Pull drawer straight out to the first stop. Lift front and pull out to the second stop.

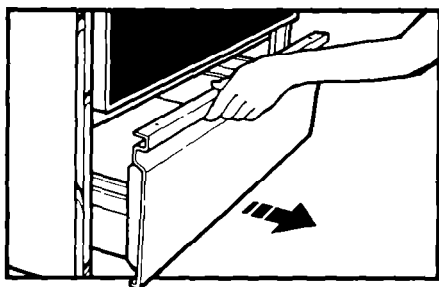


2. Lift back slightly and slide drawer all the way out.

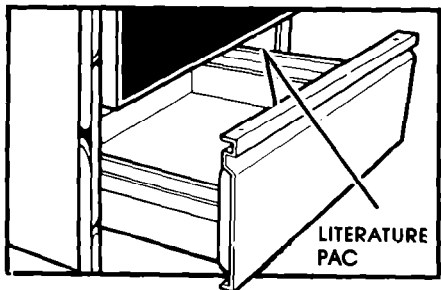
Replacing the storage drawer



1. Fit ends of drawer slide rails into the drawer guides on both sides of opening.



2. Lift drawer front and push in until white stops on drawer slide rails clear white stops on drawer guides, then slide drawer closed.



Use & Care Guide storage

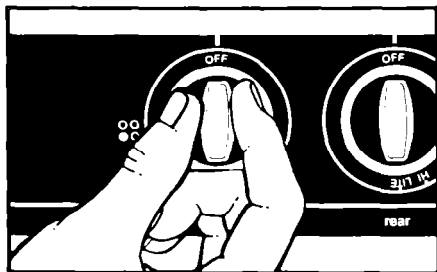
Store this booklet, along with your "Cooking Guide," sales slip and "Upper Microwave Oven Use & Care Guide" in the Literature Pac, inside the storage drawer.

Caring for your cooktop and lower oven



WARNING: To avoid burns, first make sure all controls are OFF and the range is COOL.

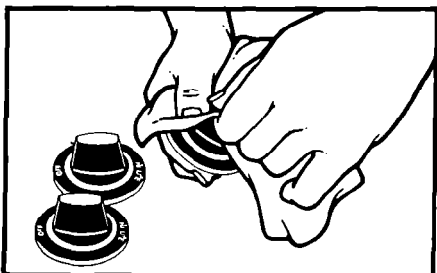
Control Panel and Knobs



1. Pull knobs straight off.

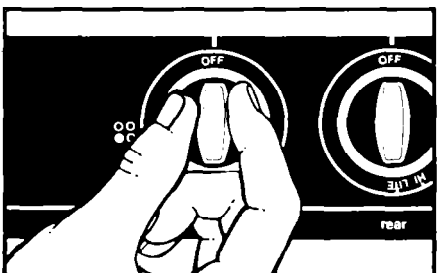


2. Use warm soapy water, spray glass cleaner or baking soda and a damp soft cloth to wipe the control panels. Rinse and wipe dry.



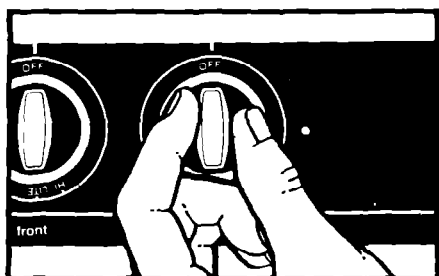
3. Wash knobs in warm soapy water or use baking soda and a damp, soft cloth. Rinse well and dry.

CAUTION: Do not use abrasive cleansers. They could rub off the markings.

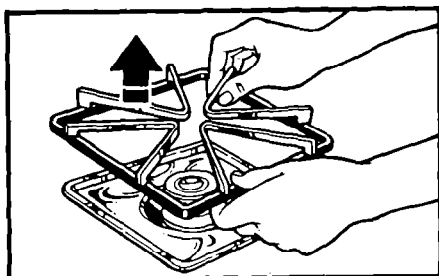


4. Push the knobs straight back on. Make sure they point to OFF.

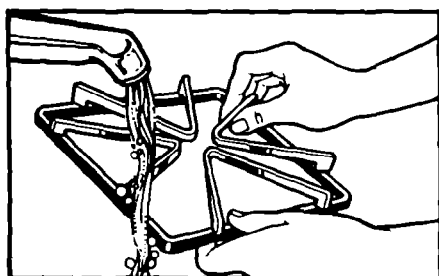
Surface Burner Grates and Reflector Pans



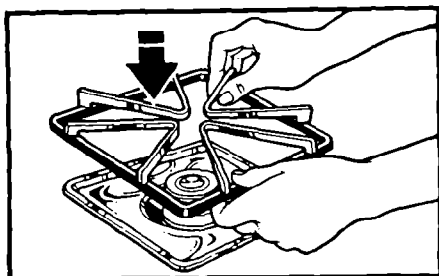
1. Make sure all knobs are turned to OFF.



2. Lift off the grates and remove the reflector pans.

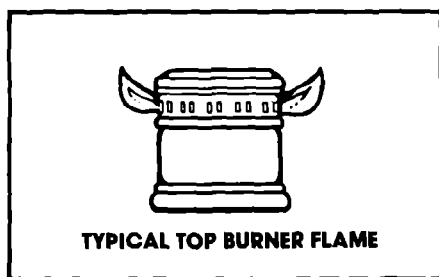
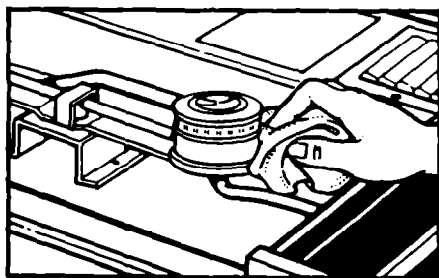


3. Wash the grates and reflector pans in warm soapy water. Rinse and dry well.



4. Replace reflector pans and grates.

Surface Burners

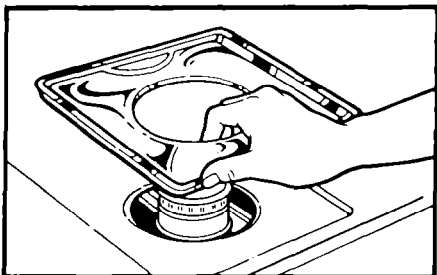


To remove the cooktop, follow the instructions on page 15.

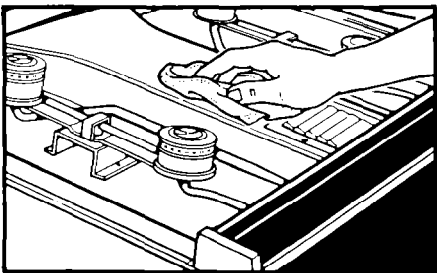
Wipe off surface burners with warm soapy water and a soft cloth after each use.

Occasionally check surface burner flames for size and shape as shown. If flames do not burn properly, you may need to remove the burners for cleaning (see page 20), or call a qualified technician for adjustment.

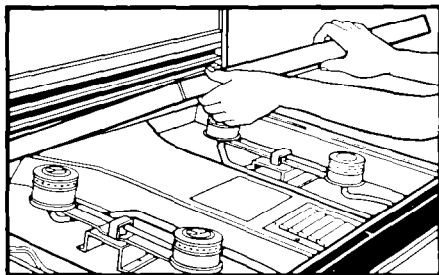
Removable Cooktop



1. Remove Surface Burner Grates and Reflector Pans.



3. Wipe surface under the cooktop with warm soapy water. Use soapy steel wool pad on stubborn spots.



2. Lift front of cooktop enough to clear front of range. Grasp both sides of the cooktop, lift and pull forward to remove.



WARNING: Do not try to clean under the cooktop without removing it first. The cooktop could accidentally fall and injure you.

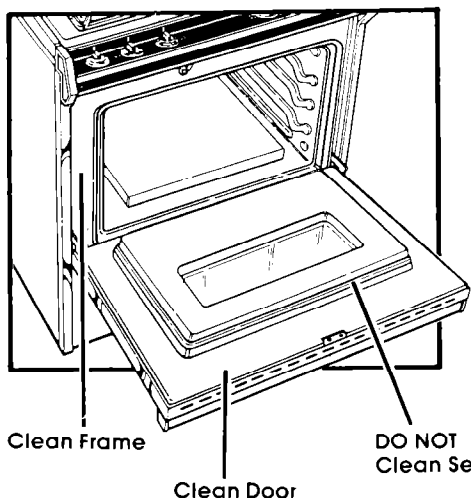
CAUTION: Do not drop the cooktop or let it bump the upper oven when removing. Damage could result to the porcelain and the cooktop frame.

Using the Self-Cleaning Cycle

The self-cleaning cycle uses **very high heat** to burn away soil. Before you start, make sure you understand exactly how to use the cycle safely.

Before You Start

1. Clean the shaded areas by hand. They do not get hot enough during the Self-Clean cycle for soil to burn away. Use hot water and detergent or a soapy steel-wool pad on...
 - the frame around the oven.
 - the inside of the door, especially the part outside the oven seal.



DO NOT clean the fiberglass seal. DO NOT move it or bend it. Poor cleaning and poor baking will result.

2. Remove the racks, broiler pan and any pots and pans you may have stored in the oven. They can't stand the high heat.
3. Wipe out any loose soil or grease. This will help reduce smoke and possible flare-ups during the cleaning cycle.

Oven racks and chrome reflector pans must not be cleaned in the oven. They will warp and discolor.

Turn on the vent hood or other kitchen vent during the cleaning cycle. This will help remove heat and odors that are normal during the cycle.

SPECIAL CAUTIONS:

DO NOT use commercial oven cleaners in your oven. Damage to the porcelain finish may occur.

DO NOT force the Lock Lever, you could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.

DO NOT use foil or other liners in the oven. During the cleaning cycle foil can burn or melt and damage the oven surface.



WARNING: DO NOT block the vent during the cleaning cycle. Air must move freely for best cleaning results.

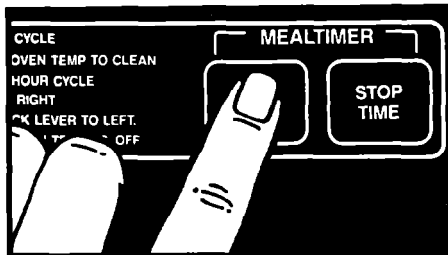
DO NOT TOUCH THE COOKTOP OR OVEN DURING THE CLEANING CYCLE. THEY COULD BURN YOU.

Setting the Controls for Self-Cleaning

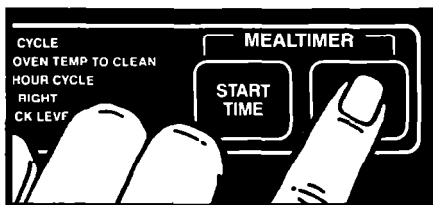
Be sure the kitchen is ventilated during the Self-Cleaning cycle. This will help remove heat and odors that are normal during the cycle.



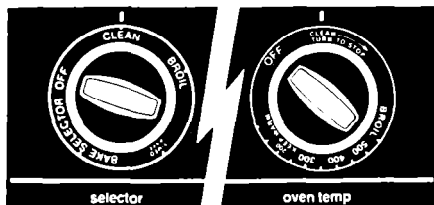
1. Make sure the clock on the upper control panel is set to the correct time of day. (See "Upper Microwave Oven Use & Care Guide" for instructions.)



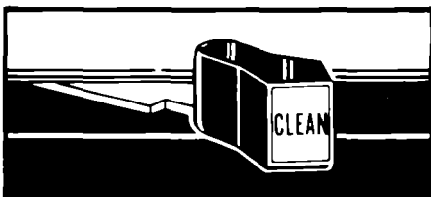
2. Touch the START TIME Pad. Then touch the number pads for the time you want cleaning to start. **(Option:** Skip this step if you want cleaning to start immediately.)



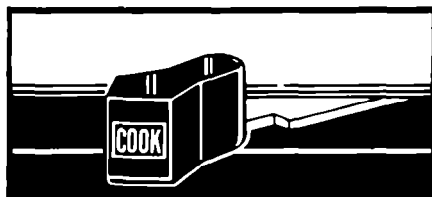
3. Touch the STOP TIME Pad. Touch the number pads to set the cleaning time you want (3-hours). Example: If time of day is 3:00, touch "6," "0," "0" for cleaning to stop at 6:00.



4. Set the Oven Selector and the Oven Temperature Control to CLEAN.

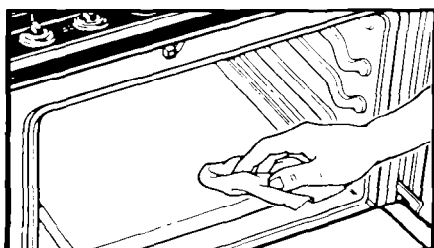


5. Move the Lock Lever to the CLEAN position. Touch START TIME pad. This will start the Self-Cleaning Cycle. If the door is not completely closed or the lever is not all the way to the right, the cycle will not start.



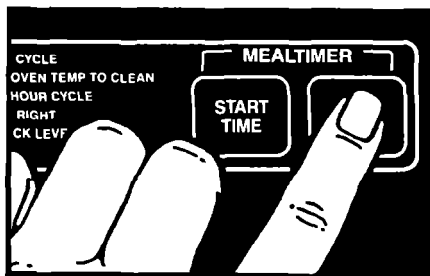
6. After the Clean Cycle is completed and the oven temperature has dropped below 500°F (300°C), the Lock Lever can be moved back to the COOK position. **Do not force it.** Wait until it will move easily. Turn the Oven Selector and the Oven Temperature Control to OFF.

When the oven temperature exceeds 500°F (300°C), the oven door can't be opened and the Lock Lever must not be moved.

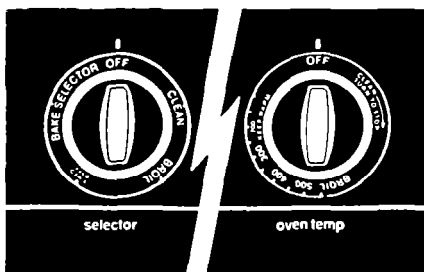


- 7. After the oven is cool**, wipe off any residue or ash with a damp cloth. If needed, touch up spots with cleaner or plastic scouring pad.

To stop cleaning cycle at any time:

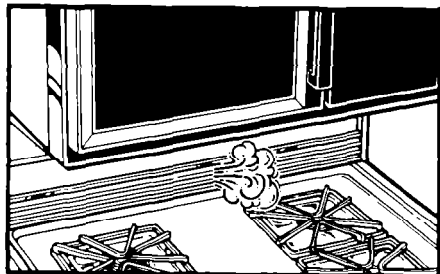


- 1.** Touch the STOP TIME Pad. Touch CANCEL.

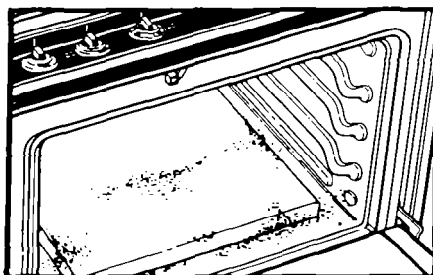


- 2.** Turn the Oven Selector and the Oven Temperature Control to OFF. When the oven temperature drops below 500°F (260°C) the Lock Lever can be moved to the COOK position. **Do not force it.** Wait until it moves easily.

Special Tips



Keep the kitchen well ventilated during the cleaning cycle to help get rid of normal heat, odors and smoke.



Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.

How It Works



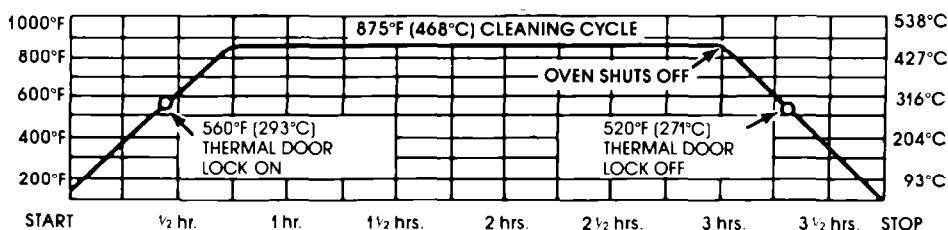
WARNING: DO NOT TOUCH THE RANGE DURING THE CLEANING CYCLE. IT CAN BURN YOU.

During the self-cleaning cycle, the oven gets much hotter than it does for baking or broiling...approximately 875°F (468°C). This heat breaks up grease and soil and burns it off.

The graph shows approximate temperatures and times during a self-cleaning cycle for 3 hours.

SELF-CLEANING CYCLE – THREE HOUR SETTING

(Approximate Temperatures and Times)



Notice that the heating stops when the 3-hour setting is up, but that it takes longer for the oven to cool down enough to unlock.

Cleaning Chart



WARNING: To avoid burns, be sure all controls are OFF and the range is COOL.

PART	WHAT TO USE	HOW TO CLEAN
Cooktop and lower oven exterior	Soft cloth and warm soapy water or baking soda. Nylon or plastic scrubbing pad for stubborn spots.	<ul style="list-style-type: none"> Wipe off regularly when cooktop and lower oven are cool. Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish. Do not use abrasive or harsh cleansers.
Surface burner grates	Automatic dishwasher or warm soapy water and plastic scrubbing pad.	<ul style="list-style-type: none"> Wash with other cooking utensils. Dry completely. Do not place in Self-Cleaning Oven.
Chrome reflector pans	Automatic dishwasher or warm soapy water and plastic scrubbing pad.	<ul style="list-style-type: none"> Wash with other cooking utensils. Do not place in Self-Cleaning Oven.
Surface burners	Warm soapy water, a plastic scrubbing pad, dishwashing detergent or a solution of 1 quart of boiling hot water and 2 tablespoons of DIP IT. [®]	<ul style="list-style-type: none"> Remove cooktop, see page 15. Wipe off spills immediately after burner has cooled. In case of stubborn stains: Remove burner from manifold with phillips screwdriver. Soak in warm soapy water and wipe with plastic scrubbing pad and dishwashing detergent. If stain is still there, soak 20 minutes in boiling water and DIP IT[®] solution. Be sure the solution covers the whole burner. Rinse and dry well. If ports are clogged, clean with a straight pin. Do not enlarge or distort ports. Do not use a wooden toothpick. Do not clean surface burner in dishwasher.
Broiler pan and grid	Warm soapy water and plastic scrubbing pad.	<ul style="list-style-type: none"> Wash with other cooking utensils. Do not place in Self-Cleaning Oven.
Control knobs	Warm soapy water and soft cloth.	<ul style="list-style-type: none"> Wash, rinse and dry well. Do not soak.
Control panels	Warm soapy water or baking soda, soft cloth and spray glass cleaner.	<ul style="list-style-type: none"> Wash, rinse and dry well. Follow directions provided with cleaner.

PART	WHAT TO USE	HOW TO CLEAN
Oven racks	Warm soapy water and plastic scrubbing pad.	<ul style="list-style-type: none">• Wash, rinse and dry well. Use plastic scrubbing pad for stubborn areas.• Do not place in Self-Cleaning Oven. The intense heat could warp them.
Lower oven door glass	Spray glass cleaner; warm soapy water and soft cloth.	<ul style="list-style-type: none">• Make sure oven is cool.• Follow directions provided with cleaner.• Wash, rinse and dry well.
Self-Cleaning Oven	For areas outside Self-Cleaning area use warm soapy water or plastic scrubbing pad.	<ul style="list-style-type: none">• Follow directions starting on page 16, "Using the Self-Cleaning Cycle."• Do not use commercial oven cleaners.• Do not use foil to line the bottom of your Self-Cleaning Oven.

CAUTION: Do not attempt to push any object into the openings of the protective shield surrounding the ignitor coil that is located at the top of the oven. The coil could be damaged.

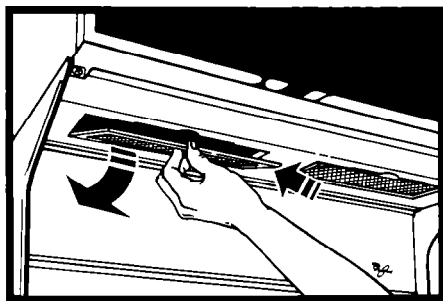
Cleaning the Grease Filters

The grease filters should be removed and cleaned at least once a month.

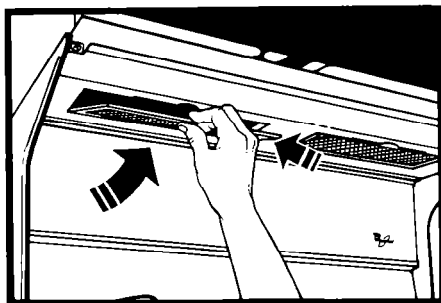
NOTE: If you are using charcoal filters from the Non-Vent Kit (Part No. 814023), they should be replaced every 12 months. Do not attempt to clean.

Lower Filters

(beneath the microwave oven)



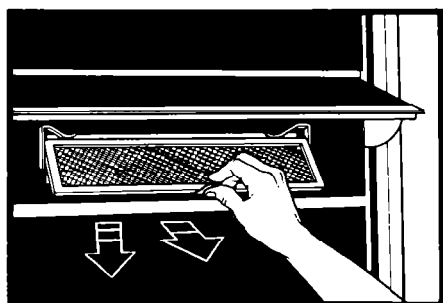
1. To remove each filter, place thumb in the indentation at the center front of the filter. Push back and pull down.



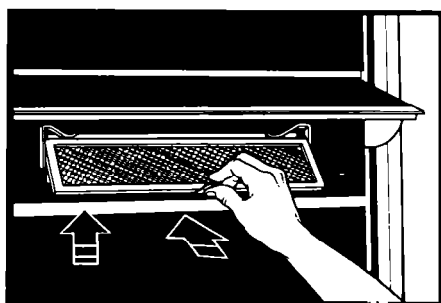
2. To replace, place the long edge of the filter against the clips at the back of the opening. Push filter back and up until it snaps into place.

Top Filter

(above the microwave oven, under the vent door)



1. To remove filter, lift vent cover. Use plastic tab at center of the filter to push up and lift out the filter.



2. To replace, place top edge of the filter against the clips at the top of the opening. Push up and in until filter snaps in place. Make sure the plastic tab at the bottom of the filter is facing out.

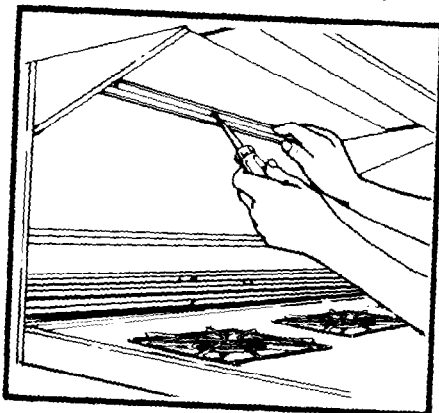
To clean the filters, soak in hot water and a mild detergent. Scrub and swish to remove embedded dirt and grease. Rinse well and shake to dry. (Filters may be washed in the dishwasher. However the aluminum will darken. Using ammonia for cleaning will also cause the aluminum to darken.)


CAUTION: Do not operate the exhaust vent system without the filters in place. Grease could accumulate in the venting system and cause a fire hazard.

The Cooktop Light

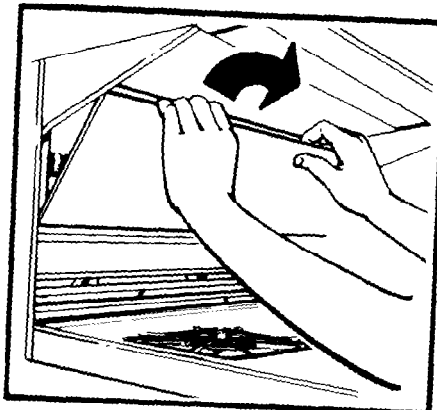
The **Top Light** switch is located below the upper control panel. Push the right side of the switch to turn the light ON. Push the left side of the switch to turn the light OFF.

To replace the fluorescent lamp and/or starter:

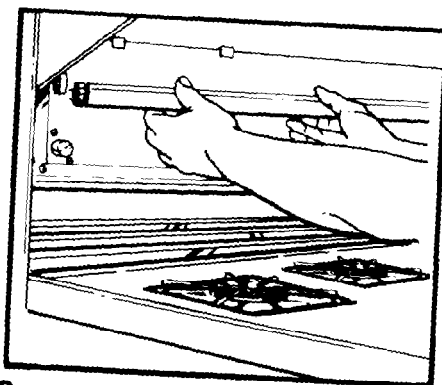


1.  **WARNING:** To avoid possible shock hazard, turn off the electric power at the main power supply.

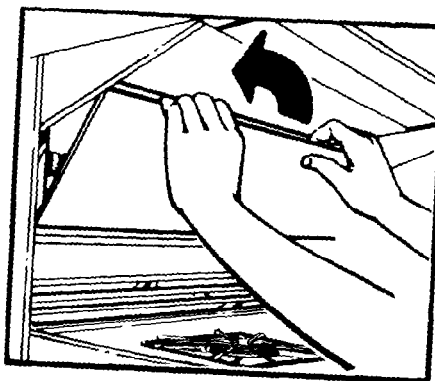
Remove the screws and metal trim that supports the top of the light cover. **The glass is heavy. Hold it securely.**



2. **With both hands**, pull top of light cover towards you and lift it out of bottom support trim.



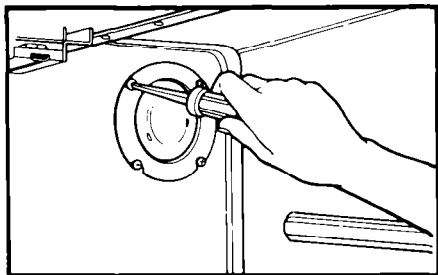
3. Grasp the fluorescent lamp at both ends. Roll bottom of the lamp towards the front until both ends come out of the receptacles. Replace with a 24-inch, 18 or 20-watt cool-white fluorescent lamp. If starter needs replacement, push in and turn to remove and replace.




4. **With both hands**, carefully fit the glass light cover into the bottom metal support trim. Replace the top support trim and screw. Turn the electric power back on at the main power supply.

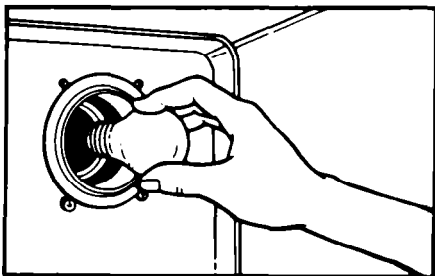
The Oven Light

The Oven Light will come on when you open the oven door. To turn the light on when the door is closed, push the right side of the switch located below the upper control panel. Push the left side of the switch to turn off the light.

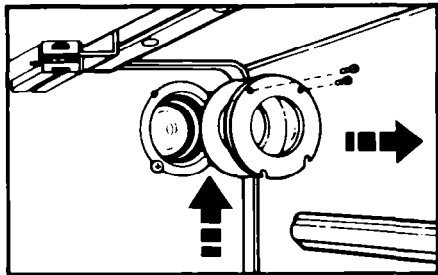


1.  **WARNING: To avoid possible shock hazard, turn off the electric power at the main power supply.**

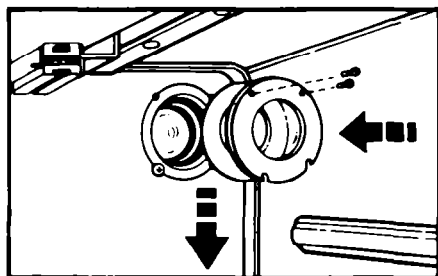
Remove the top screws from the bulb cover and loosen the bottom screws.



3. Remove the light bulb from its socket. Replace with a 40-watt appliance bulb.



2. Push up bulb cover, retainer and seal to clear bottom screws, then remove.



4. Replace bulb cover, retainer, seal and top screws. Tighten screws. Turn the power back on at the main power supply.

CAUTION: The bulb cover must be in place when using the oven. The cover protects the bulb from breaking.

NOTE: The Oven Light will not work during the self-cleaning cycle.

If you need service or assistance, we suggest you follow these five steps:

1. Before calling for assistance...

Performance problems often result from little things you can find and fix without tools of any kind.

If nothing operates:

- Is the range properly connected to gas and electrical supplies? (See "Installation Instructions")
- Have you checked your home's main fuses or circuit breaker box?
- Is the flow of combustion and/or ventilation air to the range blocked? **Do not block the air flow to and around the range.**

If the oven will not operate:

- Is the Oven Selector turned to TIMED BAKE instead of a setting?
- Is the Oven Temperature Control turned to a temperature setting?

If burner fails to light:

- Is the range connected to electrical power?
- Have you checked your home's main fuses or circuit breaker box?
- Are burner ports clogged? (See page 20.)

If burner flames are uneven:

- Are burner ports clogged? (See page 20.)

If burner flames lift off ports, are yellow, or are noisy when turned off:

- The air/gas mixture may be incorrect. (Call for service.)

If burner makes a popping noise when ON:

- Is the burner wet from washing? Let dry.

If control knob(s) will not turn:

- Did you push in before trying to turn?

If the Self-Cleaning Cycle will not operate:

- Is the Oven Selector set on CLEAN

and the Oven Temperature Control set on OFF?

- Does the clock show the correct time of day?
- Is Stop Time set ahead to the time you want the cleaning cycle to stop?
- Is the Lock Lever all the way to the right?

If cooking results aren't what you expected:

- Is the range level?
- Are you using pans recommended in the **Cooking Guide**?
- Does the flame size fit the cooking utensil being used? (See the **Cooking Guide**.)
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Have you preheated the oven before cooking?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- If broiling, have you completely closed the oven door? Blanket-O-Flame® Broiler provides best cooking results with the door closed.
- Do the cooking utensils have smooth, flat bottoms?

See the **Cooking Guide** for more information on cooking problems and how to solve them.

2. If you need assistance*...

Call Whirlpool COOL-LINE® service assistance telephone number. Dial free from anywhere in the U.S.:
1-800-253-1301

and talk with one of our trained Consultants. The Consultants can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

3. If you need service*...



Whirlpool has a nationwide network of franchised TECH-CARE® Service Companies. TECH-CARE service technicians

are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate TECH-CARE service in your area, call our COOL-LINE service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES - HOUSEHOLD - MAJOR - SERVICE & REPAIR	OR	ELECTRICAL APPLIANCES - MAJOR - REPAIRING & PARTS
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES XYZ SERVICE CO 123 Maple 999-9999		SERVICE COMPANIES XYZ SERVICE CO 123 Maple 999-9999

OR

WASHING MACHINES, DRYERS
& IRONERS - SERVICING

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES
XYZ SERVICE CO
123 Maple 999-9999

4. If you have a problem*...

Call our COOL-LINE service assistance telephone number (see Step 2) and talk with one of our Consultants, or if you prefer, write to:

Mr. Robert Stanley
Division Vice President
Whirlpool Corporation
2000 M-63
Benton Harbor, MI 49022

5. If you need FSP® replacement parts*...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

To locate FSP replacement parts in your area, refer to Step 3 above or call the Whirlpool COOL-LINE service assistance number in Step 2.

*If you must call or write, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.

Notes

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

WHIRLPOOL® MICROWAVE OVEN/ RANGE PRODUCT WARRANTY

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a franchised TECH-CARE® service company.
LIMITED FOUR-YEAR WARRANTY Second Through Fifth Year From Date of Purchase	FSP® replacement magnetron tube on microwave ovens if defective in materials or workmanship.
WHIRLPOOL WILL NOT PAY FOR	
A. Service calls to: <ol style="list-style-type: none"> 1. Correct the installation of the range product. 2. Instruct you how to use the range product. 3. Replace house fuses or correct house wiring or plumbing. 4. Replace owner accessible light bulbs. B. Repairs when range product is used in other than normal, single-family household use. C. Pick up and deliver. This product is designed to be repaired in the home. D. Damage to range product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool. E. Any labor costs during the limited warranty.	

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages so this limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your franchised Whirlpool distributor or military exchange.



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Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-In Ovens and Surface Units, Ranges.

